

# WALNUT BREAKFAST COOKIES

## Grains/Breads

Ingredients	100 servings	
	Weight	Measure
Margarine	1½ lb	3 cups
<b>*Applesauce</b>	5 oz	½ cup 2 Tbsp
Brown Sugar	3 lb	6¾ cup
<b>*Pineapple</b> , crushed, with juice	2 lb 10 oz	5 cups
Vanilla	.....	1½ tsp
Maple Flavoring	.....	3 Tbsp
<b>*Flour</b> , all purpose	3 lb	10 cups
<b>*Nonfat Dry Milk</b>	12 oz	2¼ cups
Cinnamon, ground	.....	2 Tbsp
Baking Soda	1 oz	2 Tbsp
Salt	.....	1 tsp
<b>*Oats</b>	2 lb	2 qts 2 cups
Raisins	2 lb	1 qt 2 cups
<b>OR</b>		
Dates	2 lb	1 qt 2 cups
<b>Walnuts</b> , chopped	1 lb 8 oz	1 qt 2 cups

## Directions

1. Cream margarine, applesauce, and sugar in mixer bowl.
1. Add crushed pineapple with juice, vanilla, and maple flavoring.
2. Combine flour, nonfat dry milk powder, cinnamon, baking soda, and salt. Blend into creamed mixture.
3. Mix in oats, dates (or raisins), and walnuts.
4. Using #16 scoop, drop cookie dough onto baking pan. Flatten slightly.
5. Bake at 350°F for 12 to 15 minutes in a conventional oven or at 325° F for 10 to 12 minutes in a convection oven.

\*Commodities are in **Bold**

**Serving:** 1 cookie  
provides 1½ servings of grains/breads in Enhanced Meal Pattern at lunch

**Yield:** 100 (2½ oz) cookies

**Nutrients Per Serving:**

Calories	277	Saturated fat	1.6g	Iron	1.7mg
Protein	5g	Cholesterol	0mg	Calcium	78mg
Carbohydrates	42g	Vitamin A	56RE	Sodium	188mg
Total fat	10.5g	Vitamin C	1mg		

*Walnut Breakfast Cookie recipe provided by Vanna Lynn White, Three Oaks Elementary School, Ft. Myers, Florida  
This recipe has not been standardized by the USDA.*



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